





RECIPE

Buffalo Sauce

Great for tossing chicken wings

- 1 (2 lb. bag)  Butter Sauce
- $\frac{3}{4}$ Cup Frank's® Red Hot Sauce
- 1 Tablespoon Distilled White Vinegar
- 1 $\frac{1}{4}$ Teaspoon Cayenne Pepper

- $\frac{1}{2}$ Teaspoon Worcestershire Sauce
- $\frac{1}{2}$ Teaspoon Salt
- $\frac{1}{4}$ Garlic Powder

Directions: Heat  Butter Sauce and remaining ingredients, and blend over medium heat. Toss wings from fryer in Buffalo Sauce coat.

Yield: Recipe will coat approximately 25 – 30 wings

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